

Ronald Wills

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2784991/publications.pdf>

Version: 2024-02-01

145
papers

4,177
citations

94433

37
h-index

138484

58
g-index

146
all docs

146
docs citations

146
times ranked

3024
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of 1-MCP to extend the time to ripen of green tomatoes and postharvest life of ripe tomatoes. <i>Postharvest Biology and Technology</i> , 2002, 26, 85-90.	6.0	156
2	In Vitro Efficacy of Plant Volatiles for Inhibiting the Growth of Fruit and Vegetable Decay Microorganisms. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6371-6377.	5.2	147
3	Effect of 1-methylcyclopropene on the storage life of broccoli. <i>Postharvest Biology and Technology</i> , 1999, 17, 127-132.	6.0	146
4	Macadamia Nut Consumption Lowers Plasma Total and LDL Cholesterol Levels in Hypercholesterolemic Men. <i>Journal of Nutrition</i> , 2003, 133, 1060-1063.	2.9	128
5	Fumigation with nitric oxide to extend the postharvest life of strawberries. <i>Postharvest Biology and Technology</i> , 2000, 18, 75-79.	6.0	122
6	Effect of fruit maturity on efficiency of 1-methylcyclopropene to delay the ripening of bananas. <i>Postharvest Biology and Technology</i> , 2000, 20, 303-308.	6.0	109
7	Simultaneous analysis of ascorbic acid and dehydroascorbic acid in fruit and vegetables by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1983, 256, 368-371.	3.7	103
8	Nutrient composition of stone fruit (<i>Prunus</i> spp.) cultivars: Apricot, cherry, nectarine, peach and plum. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 1383-1389.	3.5	101
9	Volatile constituents of cinnamon (<i>Cinnamomum zeylanicum</i>) oils. <i>Journal of Agricultural and Food Chemistry</i> , 1978, 26, 822-824.	5.2	99
10	1-Methylcyclopropene Can Differentially Affect the Postharvest Life of Strawberries Exposed to Ethylene. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 119-120.	1.0	93
11	Harnessing Senescence Delaying Gases Nitric Oxide and Nitrous Oxide: A Novel Approach to Postharvest Control of Fresh Horticultural Produce. <i>Biologia Plantarum</i> , 1998, 41, 1-10.	1.9	88
12	Nutrient composition of Chinese vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1984, 32, 413-416.	5.2	87
13	Effect of ethylene on postharvest life of strawberries. <i>Postharvest Biology and Technology</i> , 1995, 6, 249-255.	6.0	79
14	Inhibition of browning on the surface of apple slices by short term exposure to nitric oxide (NO) gas. <i>Postharvest Biology and Technology</i> , 2006, 42, 256-259.	6.0	78
15	Dehydroascorbic acid levels in fresh fruit and vegetables in relation to total vitamin C activity. <i>Journal of Agricultural and Food Chemistry</i> , 1984, 32, 836-838.	5.2	71
16	Changes in neutral and malonyl ginsenosides in American ginseng (<i>Panax quinquefolium</i>) during drying, storage and ethanolic extraction. <i>Food Chemistry</i> , 2004, 86, 155-159.	8.2	71
17	Efficacy of Potassium Permanganate Impregnated into Alumina Beads to Reduce Atmospheric Ethylene. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 433-438.	1.0	71
18	Alkylamide and cichoric acid levels in <i>Echinacea purpurea</i> grown in Australia. <i>Food Chemistry</i> , 1999, 67, 385-388.	8.2	69

#	ARTICLE	IF	CITATIONS
19	Macadamia Nut Consumption Modulates Favourably Risk Factors for Coronary Artery Disease in Hypercholesterolemic Subjects. <i>Lipids</i> , 2007, 42, 583-587.	1.7	69
20	Carotenoid Content and Flesh Color of Selected Banana Cultivars Growing in Australia. <i>Food and Nutrition Bulletin</i> , 2006, 27, 281-291.	1.4	67
21	Effect of nitric oxide (NO) and associated control treatments on the metabolism of fresh-cut apple slices in relation to development of surface browning. <i>Postharvest Biology and Technology</i> , 2013, 78, 16-23.	6.0	60
22	Use of a solid mixture containing diethylenetriamine/nitric oxide (DETANO) to liberate nitric oxide gas in the presence of horticultural produce to extend postharvest life. <i>Nitric Oxide - Biology and Chemistry</i> , 2007, 17, 44-49.	2.7	58
23	Use of flesh firmness and other objective tests to determine consumer acceptability of Delicious apples. <i>Australian Journal of Experimental Agriculture</i> , 1980, 20, 252.	1.0	56
24	Interaction of exogenous hydrogen sulphide and ethylene on senescence of green leafy vegetables. <i>Postharvest Biology and Technology</i> , 2017, 133, 81-87.	6.0	55
25	Fat uptake during deep-fat frying of coated and uncoated foods. <i>Journal of Food Composition and Analysis</i> , 1987, 1, 93-101.	3.9	54
26	Antifungal effect of gaseous nitric oxide on mycelium growth, sporulation and spore germination of the postharvest horticulture pathogens, <i>Aspergillus niger</i> , <i>Monilinia fructicola</i> and <i>Penicillium italicum</i> . <i>Letters in Applied Microbiology</i> , 2008, 46, 688-692.	2.2	54
27	Extending the postharvest life of carnations with nitric oxide – comparison of fumigation and in vivo delivery. <i>Postharvest Biology and Technology</i> , 2003, 30, 281-286.	6.0	53
28	Post-harvest changes in guava fruit of different maturity. <i>Scientia Horticulturae</i> , 1983, 19, 237-243.	3.6	48
29	Effect of Drying Temperature on Alkylamide and Cichoric Acid Concentrations of <i>Echinacea purpurea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1608-1610.	5.2	48
30	Analysis of mimosine and 3-hydro-4(1H)-pyridone by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1980, 202, 317-318.	3.7	47
31	Effects of vacuum and pressure infiltration of calcium chloride and storage temperature on the incidence of bitter pit and low temperature breakdown of apples. <i>Australian Journal of Agricultural Research</i> , 1979, 30, 917.	1.5	46
32	Simultaneous analysis of thiamin and riboflavin in foods by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1985, 318, 412-416.	3.7	46
33	Browning on the surface of cut lettuce slices inhibited by short term exposure to nitric oxide (NO). <i>Food Chemistry</i> , 2008, 107, 1387-1392.	8.2	46
34	Use of arginine to inhibit browning on fresh cut apple and lettuce. <i>Postharvest Biology and Technology</i> , 2016, 113, 66-68.	6.0	46
35	Determination of carotenoids in Chinese vegetables. <i>Food Chemistry</i> , 1996, 56, 451-455.	8.2	42
36	Water holding capacity of selected soluble and insoluble dietary fibre. <i>International Journal of Food Properties</i> , 2000, 3, 217-231.	3.0	42

#	ARTICLE	IF	CITATIONS
37	Effects of Oxygen and Carbon Dioxide on Respiration, Storage Life, and Organic Acids of Green Bananas. <i>Australian Journal of Biological Sciences</i> , 1972, 25, 35.	0.5	40
38	Effect of Calcium and Other Minerals on Ripening of Tomatoes. <i>Functional Plant Biology</i> , 1979, 6, 221.	2.1	39
39	Short Term Fumigation with Nitric Oxide Gas in Air to Extend the Postharvest Life of Broccoli, Green Bean, and Bok Choy. <i>HortTechnology</i> , 2004, 14, 538-540.	0.9	39
40	Nutrient composition of taro (<i>Colocasia esculenta</i>) cultivars from the Papua New Guinea highlands. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 1137-1142.	3.5	38
41	Nitric oxide degradation in oxygen atmospheres and rate of uptake by horticultural produce. <i>Postharvest Biology and Technology</i> , 2003, 28, 327-331.	6.0	37
42	Beneficial impact of exogenous arginine, cysteine and methionine on postharvest senescence of broccoli. <i>Food Chemistry</i> , 2021, 338, 128055.	8.2	35
43	Inhibition of ripening of avocados with calcium. <i>Scientia Horticulturae</i> , 1982, 16, 323-330.	3.6	34
44	CHANGES IN CHEMICAL COMPOSITION OF 'CAVENDISH' BANANA (<i>MUSA ACUMINATA</i>) DURING RIPENING. <i>Journal of Food Biochemistry</i> , 1984, 8, 69-77.	2.9	34
45	Comparison of hydrogen sulphide with 1-methylcyclopropene (1-MCP) to inhibit senescence of the leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2018, 137, 129-133.	6.0	33
46	Effects of pre-storage in low oxygen or high carbon dioxide concentrations on delaying the ripening of bananas. <i>Australian Journal of Agricultural Research</i> , 1982, 33, 1029.	1.5	31
47	Chilling injury development of 'Tahitian' lime, 'Emperor' mandarin, 'Marsh' grapefruit and 'Valencia' orange. <i>Journal of the Science of Food and Agriculture</i> , 1995, 67, 335-339.	3.5	29
48	Use of nitric oxide to reduce postharvest water loss from horticultural produce. <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 75, 268-270.	1.9	29
49	Changes in physiology, composition and sensory characteristics of Australian papaya during ripening. <i>Australian Journal of Experimental Agriculture</i> , 1995, 35, 1173.	1.0	28
50	Use of the nitric oxide-donor compound, diethylenetriamine-nitric oxide (DETANO), as an inhibitor of browning in apple slices. <i>Journal of Horticultural Science and Biotechnology</i> , 2008, 83, 555-558.	1.9	28
51	Biosynthesis of eugenol and cinnamic aldehyde in <i>Cinnamomum zeylanicum</i> . <i>Phytochemistry</i> , 1977, 16, 2032-2033.	2.9	26
52	Salting of food—a function of hole size and location of shakers. <i>Nature</i> , 1983, 301, 331-332.	27.8	26
53	Effect of ethylene on storage life of lettuce. <i>Journal of the Science of Food and Agriculture</i> , 1995, 69, 197-201.	3.5	26
54	Pungency levels of white radish (<i>Raphanus sativus</i> L.) grown in different seasons in Australia. <i>Food Chemistry</i> , 2001, 72, 1-3.	8.2	26

#	ARTICLE	IF	CITATIONS
55	Sodium chloride, a cost effective partial replacement of calcium ascorbate and ascorbic acid to inhibit surface browning on fresh-cut apple slices. <i>LWT - Food Science and Technology</i> , 2015, 64, 503-507.	5.2	26
56	Carbonic anhydrase: A new method of detection on polyacrylamide gels using low-temperature fluorescence. <i>Analytical Biochemistry</i> , 1971, 44, 388-391.	2.4	25
57	Characterization of sunflower protein. <i>Journal of Agricultural and Food Chemistry</i> , 1983, 31, 953-956.	5.2	25
58	Effect of brief pre-marketing holding of bananas in nitrogen on time to ripen. <i>Australian Journal of Experimental Agriculture</i> , 1990, 30, 579.	1.0	24
59	Prediction of bitter pit with calcium content of apple fruit. <i>New Zealand Journal of Agricultural Research</i> , 1976, 19, 513-519.	1.6	22
60	Reduction of energy usage during storage and transport of bananas by management of exogenous ethylene levels. <i>Postharvest Biology and Technology</i> , 2014, 89, 7-10.	6.0	22
61	Continuous exposure to ethylene in the storage environment adversely affects "Afourer"™ mandarin fruit quality. <i>Food Chemistry</i> , 2018, 242, 585-590.	8.2	21
62	Interaction of enhanced carbon dioxide and reduced ethylene on the storage life of strawberries. <i>Journal of Horticultural Science and Biotechnology</i> , 1998, 73, 181-184.	1.9	20
63	Changes in valerianic acids content of valerian root (<i>Valeriana officinalis</i> L. s.l.) during long-term storage. <i>Food Chemistry</i> , 2009, 115, 250-253.	8.2	20
64	Interaction of ethylene concentration and storage temperature on postharvest life of the green vegetables pak choi, broccoli, mint, and green bean. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 288-293.	1.9	20
65	Interaction of the hydrogen sulphide inhibitor, propargylglycine (PAG), with hydrogen sulphide on postharvest changes of the green leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2019, 147, 54-58.	6.0	20
66	Low temperature breakdown in apples. <i>Phytochemistry</i> , 1971, 10, 2983-2986.	2.9	19
67	Mevalonic acid concentrations in fruit and vegetable tissues. <i>Phytochemistry</i> , 1975, 14, 1643.	2.9	19
68	Reduction of brown heart in pears by absorption of ethylene from the storage atmosphere. <i>Australian Journal of Experimental Agriculture</i> , 1974, 14, 266.	1.0	19
69	Effect of storage temperature on apple volatiles associated with low temperature breakdown. <i>The Journal of Horticultural Science</i> , 1971, 46, 115-120.	0.3	18
70	Metabolism of geraniol by apples in relation to the development of storage breakdown. <i>Phytochemistry</i> , 1979, 18, 785-786.	2.9	18
71	Effect of postharvest application of calcium on ripening rates of pears and bananas. <i>The Journal of Horticultural Science</i> , 1982, 57, 431-435.	0.3	18
72	Effect of drying and salting on the flavour compound of Asian white radish. <i>Food Chemistry</i> , 2002, 77, 305-307.	8.2	18

#	ARTICLE	IF	CITATIONS
73	Effect of ethylene on postharvest quality of green beans. <i>Australian Journal of Experimental Agriculture</i> , 1996, 36, 335.	1.0	18
74	Optimisation of conditions for the degradation of mimosine in <i>Leucaena leucocephala</i> leaf. <i>Journal of the Science of Food and Agriculture</i> , 1984, 35, 613-616.	3.5	16
75	Chemical induction of low temperature breakdown in apples. <i>Phytochemistry</i> , 1971, 10, 1783-1785.	2.9	15
76	Evaluation of postharvest infiltration of calcium to delay the ripening of avocados. <i>Australian Journal of Experimental Agriculture</i> , 1988, 28, 801.	1.0	15
77	Effect of postharvest application of calcium on ripening of peach. <i>Australian Journal of Experimental Agriculture</i> , 1989, 29, 751.	1.0	15
78	Effect of halide salts on development of surface browning on fresh-cut 'Granny Smith' (<i>Malus domestica</i> Borkh) apple slices during storage at low temperature. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 945-952.	3.5	15
79	Degradation of mimosine by rumen contents: effects of feed composition and <i>Leucaena</i> substrates. <i>Australian Journal of Agricultural Research</i> , 1983, 34, 289.	1.5	14
80	Reduction of energy usage in postharvest horticulture through management of ethylene. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1379-1384.	3.5	14
81	Variation in nutrient composition of Australian retail potatoes over a 12-month period. <i>Journal of the Science of Food and Agriculture</i> , 1984, 35, 1012-1017.	3.5	13
82	Changes in mimosine, phenol, protein and fibre content of <i>Leucaena leucocephala</i> leaf during growth and development. <i>Australian Journal of Experimental Agriculture</i> , 1986, 26, 315.	1.0	13
83	Flavour Changes in Asian White Radish (<i>Raphanus sativus</i>) Produced by Different Methods of Drying and Salting. <i>International Journal of Food Properties</i> , 2008, 11, 253-257.	3.0	13
84	Pre-storage fumigation with hydrogen sulphide inhibits postharvest senescence of Valencia and Navel oranges and 'Fourer' mandarins. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 757-762.	1.9	13
85	Hexanol and hexyl acetate and soft scald of apples. <i>Phytochemistry</i> , 1970, 9, 1035-1036.	2.9	12
86	Long Term Exposure to Low Ethylene and Storage Temperatures Delays Calyx Senescence and Maintains 'Fourer' Mandarins and Navel Oranges Quality. <i>Foods</i> , 2019, 8, 19.	4.3	12
87	Possible Involvement of β -Farnesene in the Development of Chilling Injury in Bananas. <i>Plant Physiology</i> , 1975, 56, 550-551.	4.8	11
88	Amine levels in some asian seafood products. <i>Journal of the Science of Food and Agriculture</i> , 1989, 49, 503-506.	3.5	11
89	Effect of hexyl compounds on soft scald of apples. <i>Phytochemistry</i> , 1972, 11, 1945-1946.	2.9	10
90	Optimisation of storage conditions for 'UC 157' asparagus. <i>Australian Journal of Experimental Agriculture</i> , 1992, 32, 529.	1.0	10

#	ARTICLE	IF	CITATIONS
91	Postharvest dipping with 3,5,6-trichloro-2-pyridiloxycetic acid solutions delays calyx senescence and loss of other postharvest quality factors of "Fourer"™ mandarins, Navel and Valencia oranges. <i>Scientia Horticulturae</i> , 2020, 272, 109572.	3.6	10
92	Reduction of low temperature breakdown in apples with gibberellic acid. <i>The Journal of Horticultural Science</i> , 1972, 47, 389-394.	0.3	9
93	Effect of pH and temperature on the degradation of mimosine and 3-hydroxy-4(1 H)-pyridone. <i>Phytochemistry</i> , 1981, 20, 2017-2018.	2.9	9
94	Multiple Amino Acids Inhibit Postharvest Senescence of Broccoli. <i>Horticulturae</i> , 2021, 7, 71.	2.8	9
95	Use of alkaline earth metals to reduce the incidence of storage disorders of apples. <i>Australian Journal of Agricultural Research</i> , 1975, 26, 169.	1.5	9
96	Low temperature injury of Starking Delicious peaches in relation to weight lost during cool storage. <i>Australian Journal of Experimental Agriculture</i> , 1969, 9, 364.	1.0	9
97	Control of ripe fruit rots of guavas by heated benomyl and guazatine dips. <i>Australian Journal of Experimental Agriculture</i> , 1982, 22, 437.	1.0	8
98	Analysis of mimosine and 3-hydroxy-4(1H)-pyridone in plasma by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1983, 265, 143-144.	3.7	8
99	USE OF NITRIC OXIDE TO EXTEND THE POSTHARVEST LIFE OF HORTICULTURAL PRODUCE. <i>Acta Horticulturae</i> , 2003, , 519-521.	0.2	8
100	Changes in the Sodium Content of Australian Processed Foods between 1980 and 2013 Using Analytical Data. <i>Nutrients</i> , 2017, 9, 501.	4.1	8
101	Post-Harvest Operations to Generate High-Quality Medicinal Cannabis Products: A Systemic Review. <i>Molecules</i> , 2022, 27, 1719.	3.8	8
102	Abscisic acid and the development of storage breakdown in apples. <i>Phytochemistry</i> , 1976, 15, 1817-1818.	2.9	7
103	Seasonal variations in lipid content of eels (<i>Anguilla australis</i>). <i>Marine and Freshwater Research</i> , 1975, 26, 271.	1.3	7
104	A role for minerals in the development of superficial scald of apples. <i>Journal of the Science of Food and Agriculture</i> , 1974, 25, 149-151.	3.5	6
105	Evaluation of the use of gibberellic acid in dip solutions to reduce storage breakdown in apples. <i>New Zealand Journal of Agricultural Research</i> , 1974, 17, 495-497.	1.6	6
106	Distribution and fatty acid composition of lipids of eels (<i>Anguilla australis</i>). <i>Comparative Biochemistry and Physiology Part B: Comparative Biochemistry</i> , 1976, 53, 525-527.	0.2	6
107	Heat-processed starch: A possible factor in the aetiology of dental caries. <i>Archives of Oral Biology</i> , 1976, 21, 779-780.	1.8	6
108	Reduction of superficial scald in apples with monoterpenes. <i>Australian Journal of Agricultural Research</i> , 1977, 28, 445.	1.5	6

#	ARTICLE	IF	CITATIONS
109	Evaluation of the use of butylated hydroxytoluene to reduce superficial scald of apples. <i>Scientia Horticulturae</i> , 1977, 6, 125-127.	3.6	6
110	Use of fatty acid methyl esters and edible fats and oils to reduce soft scald of apples. <i>Journal of the Science of Food and Agriculture</i> , 1980, 31, 663-666.	3.5	6
111	Analysis of sugars in foods containing sodium chloride by high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1982, 30, 1242-1243.	5.2	6
112	Optimisation of storage conditions for "Shogun"™ broccoli. <i>Scientia Horticulturae</i> , 1991, 47, 201-208.	3.6	6
113	Pentosan levels in Australian and North American feed wheats. <i>Australian Journal of Agricultural Research</i> , 1995, 46, 389.	1.5	5
114	Use of ISO-NOP200 for measurement of NO in the gas phase under controlled humidity conditions. <i>Nitric Oxide - Biology and Chemistry</i> , 2003, 9, 135-140.	2.7	5
115	Effect of Continuous Exposure to Low Levels of Ethylene on Mycelial Growth of Postharvest Fruit Fungal Pathogens. <i>Horticulturae</i> , 2018, 4, 20.	2.8	5
116	Efficacy of Orange Essential Oil and Citral after Exposure to UV-C Irradiation to Inhibit <i>Penicillium digitatum</i> in Navel Oranges. <i>Horticulturae</i> , 2020, 6, 102.	2.8	5
117	Potential for More Sustainable Energy Usage in the Postharvest Handling of Horticultural Produce through Management of Ethylene. <i>Climate</i> , 2021, 9, 147.	2.8	5
118	Comparative study of the auxins 2,4-D, fluroxypyr, dicamba, MCPA and hydrogen sulphide to inhibit postharvest calyx senescence and maintain internal quality of Valencia oranges. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2022, 50, 131-142.	1.3	5
119	Studies on the relationship between minerals and the development of storage breakdown in apples. <i>Australian Journal of Agricultural Research</i> , 1981, 32, 331.	1.5	4
120	Nitric oxide inhibits cut-surface browning in four lettuce types. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 97-100.	1.9	4
121	Effects of hydrogen sulphide, nitric oxide and ethylene on postharvest deterioration of pak choy. <i>Acta Horticulturae</i> , 2019, , 115-120.	0.2	4
122	Examination of linseed (<i>Linum usitatissimum</i> L.) for the presence of medium chain trienoic fatty acids. <i>Plant Science Letters</i> , 1976, 7, 195-197.	1.8	3
123	Liquid Chromatography, Microfluorometry, and Dye-Titration Determination of Vitamin C in Fresh Fruit and Vegetables. <i>Journal of the Association of Official Analytical Chemists</i> , 1983, 66, 1377-1379.	0.2	3
124	USE OF NITRIC OXIDE TO REDUCE SURFACE BROWNING OF FRESH CUT LETTUCE AND APPLE SLICES. <i>Acta Horticulturae</i> , 2007, , 237-244.	0.2	3
125	Storage at elevated ambient temperature and reduced ethylene delays degreening of Persian limes. <i>Fruits</i> , 2017, 72, 288-291.	0.4	3
126	Effect of diphenylamine on the incidence of low temperature breakdown in apples. <i>Australian Journal of Agricultural Research</i> , 1973, 24, 373.	1.5	2

#	ARTICLE	IF	CITATIONS
127	Nutrient Composition Of Babaco Fruit(Carica Pentagona). Journal of Plant Foods, 1985, 6, 165-166.	0.0	2
128	Metabolism of added gibberellic acid in Malus pumilla in relation to cool storage breakdown. Phytochemistry, 1973, 12, 2607-2608.	2.9	1
129	Studies on volatile compounds produced by apples in relation to the development of bitter pit. Journal of the Science of Food and Agriculture, 1974, 25, 777-780.	3.5	1
130	Antithiamin activity of tea fractions. Food Chemistry, 1980, 6, 111-114.	8.2	1
131	Incorporation of [14C]acetate into apples in relation to development of storage breakdown. Phytochemistry, 1981, 20, 1253-1254.	2.9	1
132	Sodium and potassium contents of salts, salt substitutes, and other seasonings. Medical Journal of Australia, 1984, 140, 460-462.	1.7	1
133	CULTURAL DIFFERENCES IN DEGREE OF LIKING OF ASIAN WHITE RADISH (RAPHANUS SATIVUS L.). Journal of Sensory Studies, 2003, 18, 83-87.	1.6	1
134	EFFICACY OF NO TREATMENT TO INHIBIT BROWNING ON FRESH CUT LETTUCE TYPES. Acta Horticulturae, 2013, , 933-938.	0.2	1
135	EFFECT OF PLANTING TIME ON THE GROWTH AND QUALITY OF JAPANESE WHITE RADISH (DAIKON; RAPHANUS) Tj ETQq1 1 0.784314 1999, , 83-88.	0.2	1
136	Retention of green colour of tomatoes marketed as a green vegetable at ambient conditions in Cambodia with modified atmosphere storage and fumigation with 1-methylcyclopropene (1-MCP). Fruits, 2018, 73, 265-282.	0.4	1
137	Influence of purines and related compounds on the development of low-temperature breakdown in apples. Plant Science Letters, 1973, 1, 217-219.	1.8	0
138	A small, simple sorghum decorticating device. Journal of the Science of Food and Agriculture, 1986, 37, 1192-1196.	3.5	0
139	Prepared salads: Aspects of their lipid composition. Journal of Food Composition and Analysis, 1987, 1, 85-92.	3.9	0
140	Effect of phorone analogues on physiological disorders of apples. Phytochemistry, 1990, 29, 1065-1067.	2.9	0
141	Sodium and potassium contents of home-cooked and cafeteria foods. Journal of Human Nutrition and Dietetics, 1990, 3, 101-109.	2.5	0
142	EFFECT OF PLANTING TIME ON THE PUNGENCY CONCENTRATION OF WHITE RADISH (RAPHANUS SATIVUS L.) GROWN ON THE CENTRAL COAST OF NEW SOUTH WALES, AUSTRALIA. Acta Horticulturae, 1999, , 89-94.	0.2	0
143	POSTHARVEST TECHNOLOGY: WHY, WHAT AND WHO FOR?. Acta Horticulturae, 2013, , 1265-1272.	0.2	0
144	SAVING ENERGY IN STORAGE AND TRANSPORT THROUGH ETHYLENE CONTROL IN LIEU OF LOW TEMPERATURES. Acta Horticulturae, 2015, , 95-100.	0.2	0

#	ARTICLE	IF	CITATIONS
145	Lemon myrtle and lemon scented tea tree essential oils as potential inhibitors of green mould on citrus fruits. <i>Journal of Horticultural Science and Biotechnology</i> , 0, , 1-10.	1.9	0